## **APPETIZERS**

Soup of the Day	7
"Vieux Couvent " Salad 5 / Mixed greens, seasonal vegetables with raspberry vinaigrette.	/ 8
<b>Beet Salad</b> Diced red beets, caramelised pumpkin seeds, roasted " Fromagerie Les Biquettes à l'air goat cheese, citrus vinaigrette and Annie's micro greens.	<b>9</b> "
<b>" Island " Caesar Salad</b> Romaine lettuce, croutons, bacon, " Fumoir d'Antan " smoked herring mayonnaise.	/9
<b>Oysters</b> Rhubarb Salsa	15
Moulière Mussels : Pied de Vent Creamy Pied de Vent cheese sauce	14
Moulière Mussels: Curry Creamy curry and coconut milk sauce	11
Moulière Mussels: "À l'Abri de la Tempête" Beer	12
Moulière Mussels: Acadian Style	11
<b>Dune Pepper Tartiflette</b> Potatoes, onions, bacon, creamy Pied de Vent cheese sauce and Magdalen Island Dune pepper.	12
Side of Fries	6

Regular and sweet potato fries, served with house mayo.

## MAIN DISHES

<b>Baised Beef Shoulder</b> Served with potatoes, vegetables and "Chalin du Barbocheux" sauce.	27
<b>Cranberry and "L'Abri de la Tempête" Beer Braised Lamb Shank</b> Braised lamb shank served wtih potatoes and vegetables.	29
<b>BBQ Baby Back Ribs</b> House BBQ sauce, fries and coleslaw.	25
<b>The "Gaspard" Burger</b> 6oz beef patty stuffed with Brie, served with fries and coleslaw.	16
<b>Seafood Casserole or Crêpe</b> Shrimp, scallops and lobster baked in a creamy cheese sauce, served with wild rice and vegetables.	27
<b>Seafood Chowder</b> Coconut cream and basil broth with mussels, shrimp, scallops, celery and diced potatoes	<b>22</b> s.
<b>Lobster Roll</b> Lobster salad in a toasted panini bun with fries and coleslaw.	22
<b>Fish &amp; Chip</b> Breaded haddock filets served with fries and coleslaw.	19
<b>Warm Scallop Salad</b> Grilled scallops, caramelised walnuts, Tomme des Demoiselles cheese, balsamique reduction and honey drizzle.	24
<b>Roasted Citrus Salmon</b> Salmon pavé topped with citrus salsa, served with wild rice and vegetables.	25
<b>The "Vieux Couvent "Linguinis</b> Seafood: Scallops, shrimp and mussels in a creamy sauce 27 Lobster: Savory Magdalen Island lobster meat in a creamy sauce 30 Chicken: Seasoned chicken breast in a creamy sauce 21 Vegetable: Grilled mixed vegetables, creamy sauce 16	
<b>Catch of the Day</b> Daily fish special served with rice and vegetables.	
Magdalen Islands Lobster Served in shell with compound garlic butter, couscous and vegetables.	

## Magdalen Island Shellfish Exploration (platter for 2)

Local lobsters, oysters and mussels served with couscous.